

Attorney's Docket No. 031749/241015

PATENT

THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re: Moore et al.  
Appl. No.: 10/007,257  
Filed: 11/12/2001  
For: RAPID DEHYDRATION OF PROTEINS

Confirmation No.: 8521

Mail Stop Issue Fee  
Commissioner for Patents  
P. O. Box 1450  
Alexandria, VA 22313-1450

**SUBMITTAL OF PRIORITY DOCUMENT**

To complete the requirements of 35 U.S.C. § 119, enclosed is a certified copy of United Kingdom priority Application No. 9910975.3, filed 05/13/1999.

Respectfully submitted,

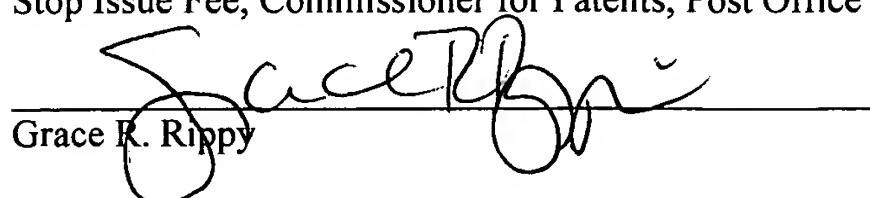
  
Timothy J. Balts  
Registration No. 51,429

**Customer No. 00826**  
**Alston & Bird LLP**  
Bank of America Plaza  
101 South Tryon Street, Suite 4000  
Charlotte, NC 28280-4000  
Tel Charlotte Office (704) 444-1000  
Fax Charlotte Office (704) 444-1111

**CERTIFICATE OF EXPRESS MAILING**

"Express Mail" Mailing Label Number EV 521114378US  
Date of Deposit: 11/30/05

I hereby certify that this paper or fee is being deposited with the United States Postal Service "Express Mail Post Office to Addressee" service under 37 CFR 1.10 on the date indicated above and is addressed to: Mail Stop Issue Fee, Commissioner for Patents, Post Office Box 1450, Alexandria, VA 22313-1450.

  
Grace R. Rippy

**THIS PAGE BLANK (USPTO)**



INVESTOR IN PEOPLE

**CERTIFIED COPY OF  
PRIORITY DOCUMENT**

**COPY OF  
CERTIFIED  
PRIORITY DOCUMENT**

The Patent Office  
Concept House  
Cardiff Road  
Newport  
South Wales  
NP10 8QQ

, the undersigned, being an officer duly authorised in accordance with Section 74(1) and (4) of the Deregulation & Contracting Out Act 1994, to sign and issue certificates on behalf of the Comptroller-General, hereby certify that annexed hereto is a true copy of the documents as originally filed in connection with the patent application identified therein.

accordance with the Patents (Companies Re-registration) Rules 1982, if a company named in this certificate and any accompanying documents has re-registered under the Companies Act 1980 with the same name as that with which it was registered immediately before re-registration save for the substitution as, or inclusion as, the last part of the name of the words "public limited company" or their equivalents in Welsh, references to the name of the company in this certificate and any accompanying documents shall be treated as references to the name with which it is so re-registered.

In accordance with the rules, the words "public limited company" may be replaced by p.l.c., plc, P.L.C. or PLC.

Re-registration under the Companies Act does not constitute a new legal entity but merely subjects the company to certain additional company law rules.

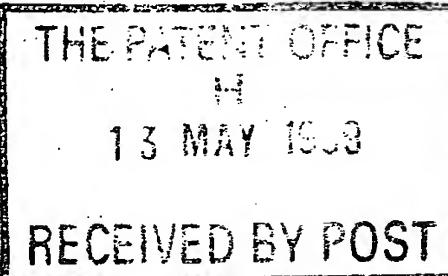
Signed

Dated 23 November 2005

THIS PAGE BLANK (USPTO)

**Request for grant of a patent**

(See the notes on the back of this form. You can also get an explanatory leaflet from the Patent Office to help you fill in this form)



The Patent Office  
Cardiff Road  
Newport  
Gwent NP9 1RH

1. Your reference MGH/PC/JM/P08563GB

2. Patent application no  
(The Patent Office will fill) **9910975.3**

**13 MAY 1999**

3. Full name, address and postcode of the or of each applicant (underline all surnames) UNIVERSITY OF STRATHCLYDE  
McCANCE BUILDING  
16 RICHMOND STREET  
GLASGOW G1 1XQ

Patents ADP number (if you know it)

7986496001

UNIVERSITY COURT OF  
THE UNIVERSITY OF  
GLASGOW  
GILBERT SCOTT BUILDING  
UNIVERSITY AVENUE  
GLASGOW G12 8QQ

If the applicant is a corporate body, give the country/state of its incorporation

73916393001

4. Title of the invention

RAPID DEHYDRATION OF PROTEINS

5. Name of your agent (if you have one)

CRILKSHANK & FAIRWEATHER

MARSH & CLARK

"Address for service" in the United Kingdom to which all correspondence should be sent (including the postcode)  
19 ROYAL EXCHANGE SQUARE  
GLASGOW G1 3AE

Patents ADP number (if you know it)

547002

6. If you are declaring priority from one or more earlier patent applications, give the country and the date of filing of the or of each of these earlier applications and (if you know it) the or each application number

Country

Priority application number  
(if you know it)

Date of filing  
(day / month / year)

7. If this application is divided or otherwise derived from an earlier UK application, give the number and the filing date of the earlier application

Number of earlier application

Date of filing  
(day / month / year)

8. Is a statement of inventorship and of right to grant of a patent required in support of this request? (Answer 'Yes' if:

- a) any applicant named in part 3 is not an inventor, or
- b) there is an inventor who is not named as an applicant, or
- c) any named applicant is a corporate body.

See note (d)

**Patents Form 1/77**

9. Enter the number of sheets for any of the following items you are filing with this form.  
Do not count copies of the same document

Continuation sheets of this form

Description 24

Claim(s) - CW

Abstract -

Drawing(s) 2 + 2

- 
10. If you are also filing any of the following, state how many against each item.

Priority documents

Translations of priority documents

Statement of inventorship and right  
to grant of a patent (*Patents Form 7/77*)Request for preliminary examination  
and search (*Patents Form 9/77*)Request for substantive examination  
(*Patents Form 10/77*)Any other documents  
(please specify)

- 
11. I/We request the grant of a patent on the basis of this application.

Signature *Cruikshank & Fairweather*

Date

CRUIKSHANK &amp; FAIRWEATHER

12 MAY 1999

- 
12. Name and daytime telephone number of person to contact in the United Kingdom

DR. P. CHAPMAN

0141-221-5767

**Warning**

After an application for a patent has been filed, the Comptroller of the Patent Office will consider whether publication or communication of the invention should be prohibited or restricted under Section 22 of the Patents Act 1977. You will be informed if it is necessary to prohibit or restrict your invention in this way. Furthermore, if you live in the United Kingdom, Section 23 of the Patents Act 1977 stops you from applying for a patent abroad without first getting written permission from the Patent Office unless an application has been filed at least 6 weeks beforehand in the United Kingdom for a patent for the same invention and either no direction prohibiting publication or communication has been given, or any such direction has been revoked.

**Notes**

- a) If you need help to fill in this form or you have any questions, please contact the Patent Office on 0645 500505.
- b) Write your answers in capital letters using black ink or you may type them.
- c) If there is not enough space for all the relevant details on any part of this form, please continue on a separate sheet of paper and write "see continuation sheet" in the relevant part(s). Any continuation sheet should be attached to this form.
- d) If you have answered 'Yes' Patents Form 7/77 will need to be filed.
- e) Once you have filled in the form you must remember to sign and date it.
- f) For details of the fee and ways to pay please contact the Patent Office.

RAPID DEHYDRATION OF PROTEINS

The present invention relates to a method of isolating a protein from an aqueous solution with simultaneous dehydration of the protein. The present invention also relates to water miscible organic solvents comprising the protein precipitated therein. The present invention may find particular application in preparing enzymes for use as biocatalysts; preparation of therapeutic proteins for use in pharmaceutical formulations; production of cleansing agents comprising enzymes; production of paints, varnishes, coatings, films and the like comprising proteins which impart protective and/or antifouling properties; production of films, polymers, inks, coatings, electrodes and/or optical materials comprising proteins for diagnostic kits and/or biosensor applications; use of proteins for studies of molecular recognition, molecular binding and inhibitor binding in non-aqueous media; and preparation of protein based food additives. Additionally the precipitated protein may thereafter be dissolved in organic solvents for use in at least some of the aforementioned applications as well as in solid phase chemistry such as in the preparation of catalysts for attachment, cleavage and/or modification of compounds bound to an insoluble support.

Proteins are used in a great variety of applications. However, generally speaking, for therapeutic purposes it is necessary to have a preparation of protein substantially free from impurities for use. There are many ways

purification may be achieved such as by differential centrifugation, selective precipitation, solvent extraction and chromatographic processes. Additionally it is often desirable to dehydrate or dry the protein prior to use,  
5 that is remove water from the protein, in order to facilitate handling and/or improve shelf life.

Typically proteins may be dehydrated by freeze drying, vacuum drying or air drying techniques commonly known in the art. However these techniques suffer from a number of  
10 disadvantages. For example, the drying processes are not generally very quick and can be extremely expensive. Moreover, even freeze-drying may lead, particularly in the case of enzymes and fragile proteins, to a decrease in protein function. In order to preserve protein function  
15 additional stabilising excipients are often added. However, addition of stabilising excipients may in itself be undesirable particularly, for example, from a regulatory point of view for proteins to be used therapeutically.

US 5,198,353 discloses a method of preparing a  
20 stabilised enzyme dispersion. There is described a method of coprecipitating a polymer and an enzyme from an aqueous solution in order to produce a finely dispersed enzyme for use in aqueous based liquid detergents. The polymer and enzyme are precipitated by the addition of either salts or  
25 organic solvents. When using an organic solvent as the precipitant it is disclosed that the organic solvent is added to the aqueous protein/polymer solution slowly with vigorous stirring in order to precipitate the protein.

However the method and the amount of organic solvent added is such that there is not extensive and rapid dehydration of the protein.

US 5,589,167 and US 5,753,219 disclose excipient 5 stabilisation of polypeptides treated with organic solvents. Polyols such as trehalose are disclosed as stabilising dry or aqueous polypeptides treated with organic solvents. However, there is no suggestion that the polyols could be used to coprecipitate with the protein on 10 addition to an organic solvent or the relevance/importance of dehydrating the protein.

Randén et al (J. Pharm. Pharmacol., 1988, 40, 761 - 766) describes the coprecipitation of enzymes with water soluble starch as an alternative to freeze-drying. Starch 15 of molecular weights 12 700 and 100 000 is disclosed as a coprecipitant of krill proteases when mixed with an organic solvent of acetone, ethanol or isopropanol. The particles produced after precipitation are described as irregular needles with low density with a size in the range of 200- 20 700 $\mu$ m. After drying the particles had to be further processed by milling or grinding to obtain a more uniform size distribution.

In a later paper citing the Randén et al paper, Bustos et al (J. Chem. Tech. Biotechnol., 1996, 65, 193 - 199) 25 describe the use of additional polymeric compounds for use as coprecipitants. The polymeric compounds disclosed are hydrolysed collagen, casein and maltodextrins PSM 10 (12,100 Mw) and PSM 100 (100,000 Mw).

It is amongst the objects of the present invention to provide a rapid process for isolating a protein from an aqueous solution wherein the protein is simultaneously dehydrated.

5 In a first aspect the present invention provides a method of isolating a protein from an aqueous solution, comprising the steps of:

- a) preparing a protein/coprecipitant solution by dissolving a coprecipitant in an aqueous solution  
10 comprising the protein to be isolated; and
- b) admixing the protein/coprecipitant solution to an excess of a water miscible organic solvent such that the coprecipitant and protein immediately coprecipitate from solution, with rapid simultaneous  
15 dehydration of the protein.

It is to be understood that the term "coprecipitant" refers to the compound which precipitates out of solution with the protein when added to the organic solvent and that the term "coprecipitate" when used as a noun, refers to a  
20 protein-coprecipitant complex.

The protein to be isolated from the aqueous solution may be any protein or mixture of proteins. Typical proteins include enzymes such as subtilisin, chymotrypsin and proteases; blood proteins such as albumin, fibrinogen,  
25 thrombin and blood factors; and therapeutic proteins such as insulin, antibodies, blood and transport proteins, regulatory proteins, glycoproteins, lipoproteins, hormones and interferons.

The coprecipitant may be provided as a solid, for example as a powder, which is to be dissolved in the aqueous solution. Alternatively the coprecipitant may be in solution or suspension prior to dissolving in the aqueous solution. Typically the coprecipitant may be provided as a substantially saturated or highly concentrated solution.

The coprecipitant must be sufficiently soluble in the aqueous solution such that a suitable weight fraction can be obtained relative to the protein in solution. The concentration of coprecipitant required is a function of the amount of protein in the solution and the molecular mass of the protein. Generally speaking the solution prior to precipitation comprises a high molar ratio of coprecipitant to protein. Typically the coprecipitant: protein molar ratio may be greater than 50, preferably greater than 200, more preferably greater than 400.

Preferably the solid form of the coprecipitant (which may exist as a hydrate) should absorb very little water when exposed to relative humidities less than 50% and more preferably less than 80%. The coprecipitant should preferably also have very low solubility in the organic solvent used for the coprecipitation.

The coprecipitant should also be chosen such that little or substantially none of the protein is denatured thereby.

Coprecipitants which may display at least some of the above desirable properties may be selected from:

inorganic salts, for example, potassium sulphate and potassium chloride;

sugars, polysaccharides, carbohydrates, polyols, and derivatives thereof, for example trehalose, typically with

5 a molecular weight of less than 10,000 Da;

amino-acids such as glycine and arginine;

acid-base buffers, for example, potassium hydrogen phosphate, MOPS and POPSO;

zwitterionic compounds for example, betaines;

10 organic salts, for example choline and sodium benzoate;

compounds containing multiple basic groups, such as spermidine and salts thereof;

compounds containing multiple acidic groups, such as citric acid and salts thereof;

15 bile salts;

water soluble dyes;

polar or ionic polymers; and

polar or ionic dendrimers.

The protein-coprecipitant solution is admixed with a

20 water miscible organic solvent or water miscible mixture of solvents, preferably one where the solvent or solvent mixture is fully miscible. It should be noted that the protein-coprecipitant solution is added to the excess of organic solvent and not the other way around, in order to

25 ensure that rapid dehydration of the protein/coprecipitant solution occurs. The excess of a fully water miscible organic solvent is such that the final water content of the solvent/aqueous solution is less than 20%, preferably less

than 10% and most preferably less than 5% v/v. In this manner the organic solvent should preferably initially contain less than 10% v/v water or be substantially dry, but may not necessarily be completely dry. Suitable 5 organic solvents include methanol, ethanol, propanol, acetonitrile and acetone.

It should be understood that the term "admixed" refers to a process step where the organic solvent is mixed or agitated with the aqueous solution while the aqueous 10 solution is added. The mixing needs to be efficient so that the protein is in contact with a mixture of immediate composition ie. aqueous solution and organic solvent, for example between 25% and 60% solvent, for a minimal time. It will be appreciated by the skilled reader that admixing 15 therefore does not mean the entire aqueous solution needs to be added to the organic solvent quickly and substantially in a single step and could for example be added dropwise.

Moreover, the protein-coprecipitant solution is added 20 to the excess organic solvent. This entails the smaller volume of protein-coprecipitate solution being added to the larger volume of the excess of organic solvent such that rapid dilution of water from the protein-coprecipitate solution into the organic solvent occurs with an 25 accompanying rapid dehydration of the protein. Furthermore, the aqueous solution may be added to the organic solvent using a wide range of methods such as a continual stream, drop-wise or as a spray or mist.

Upon admixing the protein-coprecipitant solution to the excess of organic solvent, precipitation of the protein and coprecipitant occurs substantially instantaneously. However, mixing of the solvent/aqueous solution may be continued for a short time, for example for between 5 - 15 minutes in order to ensure as much of the protein is precipitated as possible.

With time the coprecipitate will settle and allow recovery of the protein. The coprecipitate may however be subjected to, for example, centrifugation and/or filtration in order to more rapidly recover the precipitated protein. A simple drying procedure may be used to evaporate any residual solvent to leave a solvent free dry protein precipitate.

It has advantageously been found that the precipitated protein may be stored in the organic solvent and that the protein displays extremely good retention of activity and stability over an extended period of time. Moreover, since the precipitated protein is typically stored in the organic solvent, it will therefore be resistant to attack by bacteria, thus increasing its storage lifetime.

If necessary, the precipitated protein may be further dehydrated by further washing with fresh organic solvent.

The precipitated protein may be redissolved in an aqueous solution prior to use. Alternatively the precipitated protein may be dissolved directly into an organic solvent. This may be achieved for example using an organic soluble ion-pairing agent, non-covalent binding of

amphiphilic compounds such as non-ionic detergents or covalent attachment of organic soluble groups such as PEG, long chain alkyl chains, dendritic molecules or polymers.

Previous wisdom has taught where ion pairing agents have been used to solubilise enzymes in organic solvents, that the protein be in aqueous solution when the ion pairing takes place. The present method however allows ion pairing to take place under very low water conditions. This it should be noted has several potential advantages: for example, interfacial protein denaturation may not occur; electrostatic and/or polar interactions may be stronger; direct solubilisation into polar solvents is possible; water sensitive ion pairing agents can be used; mixtures of different ion pairing agents can be used; the protein ionisation state can be controlled with solid-state acid-base buffers that do not interfere with the ion pairing process; the process can be carried out at controlled water activity; no lyophilisation steps are required and the solubilisation process requires only simple equipment and is easy to scale up.

The method described herein may also allow organic soluble components present in the aqueous solution to be separated from the protein. For example a buffer such as Tris which in its free base form is soluble in an organic solvent like ethanol may be separated from the protein during precipitation. However, it may be necessary to convert all the buffer to the free base by the addition of another organic soluble base to the aqueous solution or

organic solvent. Thus the present invention also discloses a method of removing undesirable components from the protein, such that the undesirable components are not coprecipitated with the protein and so remain dissolved in 5 the organic phase. This may be achieved by the inclusion of additives, such as acids, bases, ion-pairing agents and chelating agents in the aqueous or organic solvent prior to protein precipitation.

The present invention may be used for a great many 10 applications. For example, enzyme-coprecipitant particles may be used as biocatalysts, particularly for reactions in low water systems, organic solvents and supercritical fluids.

The good retention of catalytically active enzyme 15 structure within the fine, dry enzyme-coprecipitate particles provide significant advantages for biocatalysis in low water systems, organic solvents and supercritical fluids when compared with lyophilised powders.

Applications include biocatalysis in the organic synthesis 20 of fine chemicals and pharmaceutical intermediates, agrochemicals, detergents, fats, emulsifiers, food-stuffs, vitamins, sweetners, flavours and perfumes, monomers and polymers and modification of synthetic and natural polymers. Other applications include combinatorial 25 biocatalysis for use in for example identification of new lead compounds, enzyme catalysed solid-solid synthesis, peptide synthesis and high temperature and low temperature biocatalysis. In addition biocatalysts in enzyme-

coprecipitate particles can be used for the degradation of chemicals and polymers including those found in toxic waste, chemical and biological weapons, domestic and industrial waste and waste for natural sources. Enzyme 5 catalysed processes often have the advantage over chemical methods of imparting regiospecificity, enantiospecificity and stereospecificity.

Additionally the present method allows the preparation of therapeutic proteins for pharmaceutical formulations.

10 The method produces fine dry particles containing protein and a coprecipitant. Thus, in a further aspect the present invention provides particles of diameter less than 50 $\mu\text{m}$  comprising dehydrated protein and a coprecipitant.

It is to be understood that the term "dehydrated 15 protein" refers to a protein substantially unassociated with water and the term "coprecipitant" is as previously defined.

Typically, the dehydrated protein is located at or near the surface of the coprecipitant. Generally speaking, the protein retains a native configuration when dehydrated.

20 For example, if the protein is an enzyme then it is to be expected that the enzyme retains most of its activity when reconstituted.

Preferably, the co-precipitant within the particles is crystalline.

25 Generally, the size of the particles is less than 10 $\mu\text{m}$  and is, for example, less than 1 $\mu\text{m}$ .

Typically, the particles have fairly uniform dimensions with regular geometries such as cubic and

rhombic.

It is to be understood that the coprecipitate crystals can be produced using a wide variety of coprecipitants as previously described.

5        Generally these particles can be redissolved rapidly in aqueous solution and so are attractive as a starting point for formulating proteins for medical applications. If a therapeutic protein is employed the particles can be used in the production of many different types of drug  
10      formulations including tablets, creams, powders, gels, foams, aerosols, suspensions, tapes and patches. This may require mixing of the protein-coprecipitant particles with additional excipients to act for example as fillers bulkers and binders. The particles can be used as the starting  
15      point for further manipulations including encapsulation into natural and synthetic polymers for the production of beads, films, fibres, bandages and plasters. Coatings can be applied to the surfaces of the particles to alter their solubility, processability and dispersability. Coatings  
20      are useful for changing rates of drug delivery and altering the surface properties of the particles.

The present method also allows the production of cleansing agents containing enzymes.

As aforementioned, the method produces fine dry  
25      particles containing protein and a coprecipitant that can be redissolved rapidly in aqueous solution and are thus also attractive for the production of cleansing agents that contain enzymes. Enzymes can be incorporated into

tablets, creams, powders, gels, foams, aerosols and suspensions to be used for cleansing. This may require mixing of the protein-coprecipitant particles with additional excipients to act for example as fillers, 5 bulkers and binders. Examples include a) preparation of tablets containing enzymes such as proteases or peroxidases for cleaning contact lenses and b) preparation of tablets, powders or suspensions containing enzymes such as proteases, lipases or cellulases to include in washing 10 powders for fabrics or dish washers. The particles can be used as the starting point for further manipulations including encapsulation into natural and synthetic polymers. Coatings can be applied to the surfaces of the particles to alter their solubility, processability and 15 dispersability. Coatings are useful for altering the surface properties of the particles and to change their behaviour in solvents or on resuspension in water.

The method may be used in production of paints, varnishes, coatings and films containing proteins to impart 20 protective or antifouling properties.

The fine protein-coprecipitant particles can be dispersed in a carrier medium in a similar way to that employed for pigments for the production of paints, varnishes, coatings and films. If enzymes such as 25 proteases, lipases or cellulases are used the resultant coatings may have antifouling properties preventing the attachment of live biological organisms such as bacteria, yeasts, fungi, micro-organisms and molluscs.

The production of films, polymers, inks, coatings, electrodes and optical materials containing proteins for diagnostic kits and biosensor applications may also be achieved using the present method.

5       The fine protein-coprecipitant particles can be dispersed into a carrier medium such as a paint or ink and used to produce films or coatings on test strips, electrodes or optical materials. These can then be used as the active element in diagnostic kits and biosensor  
10 applications.

In addition the use of protein-coprecipitant particles prepared according to the present invention may be used for studies of molecular recognition, molecular binding, molecular imprinting and inhibitor binding in non aqueous  
15 media.

The protein retains native like structure in the protein-coprecipitant particles and enzymes retain high catalytic activity. The precipitates can therefore be used for quantitative studies of molecular recognition,  
20 molecular binding and inhibitor binding in non-aqueous media. This can be used for the improvement of inhibitor and substrate design for applications in for example medicine, veterinary science and agriculture.

Moreover protein-coprecipitant particles of the present  
25 invention may be as protein based food additives.

The precipitation solvent and coprecipitants used can be chosen to be non-toxic for ingestion by humans or animals and so the method can be used for rapid and cheap

production of dry protein based food additives.

The present invention will now be further described by way of example only and with reference to the accompanying figures which show:

5       Figure 1 is a typical image obtained by transmission electron microscopy of protein-coprecipitant particles isolated by the method of the present invention; and

Figure 2 is a high-magnification image of the protein-coprecipitant particles illustrated in Figure 1.

10

Example 1- Preparation of subtilisin

Subtilisin Carlsberg (type VIII: bacterial, from *bacillus lichenformis*, crystallised and lyophilised was obtained from Sigma, Poole, U.K.). 2 mg of subtilisin (as received) was dissolved in 50  $\mu$ l buffer (Tris, 10 mM, pH 7.8,) to which, 150  $\mu$ l of saturated solution of a coprecipitant, potassium sulphate,  $K_2SO_4$ , ( $120\text{g l}^{-1}$ ) was added. The final concentration of protein in the solution was 0.37 mM and the molar ratio of  $K_2SO_4$ :enzyme in the precipitate was approximately 1400 corresponding to ~11% by weight subtilisin.

200  $\mu$ l of the coprecipitant-enzyme solution was pipetted, immediately after preparation, into 3 ml of propanol contained in a 7 ml glass vial. The solution was 25 pipetted using a Gilson micropipette in approximately 4 x 50  $\mu$ l portions while agitating with an orbital shaker, shaking at approximately 100 rpm. The addition of the aqueous solution to the dry organic solvent results in

immediate co-precipitation of both the  $K_2SO_4$  and protein. The vial containing the very fine dispersion of coprecipitant-enzyme solid was capped and shaken for a further 15 min. at an increased speed of 800 rpm; the water  
5 content of the resultant mixture was approximately 6.25% v/v. The vial was removed from the shaker and the precipitate allowed to settle. After the precipitate settled (~30 min), the supernatant was removed, leaving behind approximately 100  $\mu l$  of the original solvent.  
10 (Settling can be speeded by gentle centrifugation for approximately 1 minute. A further 3 ml of the solvent was added and the mixture shaken for 15 min on the orbital shaker resulting in a final water content of approximately 0.2% v/v. The mixture was left to settle or centrifuged  
15 and most of the solvent removed to leave the salt-enzyme precipitate suspended in approximately 100  $\mu l$  of solvent. The suspension can be stored as it is or further treated depending upon the application.

Potassium chloride, KCl, (saturated solution, 281.5  
20  $g l^{-1}$ ) was also tested as a coprecipitant following the same procedure as described above for  $K_2SO_4$ . Using the same concentration of enzyme and same volume of saturated salt solution results in a molar salt:enzyme ratio of ~7500 corresponding to ~5% subtilisin by weight. It is found  
25 that for precipitation into acetonitrile( $CH_3CN$ ) the KCl-enzyme mixture was not suitable as it forms a two-liquid phase mix.

Precipitated samples were also prepared with D(+) trehalose ( $\alpha$ -D-glucopyranosyl- $\alpha$ -D-glucopyranoside) obtained from Sigma (Poole, U.K.) as the coprecipitant. The trehalose was dissolved in distilled water to saturation 5 (~76 g l<sup>-1</sup>), and the preparation carried out in an identical manner, to that described above. The final molar ratio of sugar:protein was 406 corresponding to 15% by wt subtilisin.

#### 10 General appearance and properties of coprecipitant-subtilisin precipitates

A very fine white precipitate forms immediately upon addition of the protein-coprecipitant solution to the organic solvent: individual particles are extremely small 15 and take some time to settle in the solvent. The size of the particles is visibly different from coprecipitant precipitated without protein present (for K<sub>2</sub>SO<sub>4</sub>, KCl and trehalose) which, in this case, are larger. If a protein solution containing no coprecipitant is added to solvent 20 again the particle morphology is very different: a stringy white precipitate forms. Precipitated K<sub>2</sub>SO<sub>4</sub>-subtilisin particles show no obvious change of morphology or aggregation over several weeks when left in the solvent. The K<sub>2</sub>SO<sub>4</sub>-subtilisin coprecipitate can be easily re-25 dissolved in aqueous solution, pH 7.6, or distilled water for assays in aqueous solution. Dissolution can be achieved by either dissolution from a small volume of propanol solution (typically less than 50  $\mu$ l of 1-propanol)

into 1 ml of buffer, pH 7.8 or by drying the precipitate and redissolution into aqueous.

Example 2 - Testing of various organic solvents

5       The solvents so far tested for the precipitation are shown in Table 1. They were all obtained from Aldrich, Co. and were of analytical/spectrophotometric grade (99+%).

**Table 1.** Water content of solvents used for precipitation.

10 Water level was assayed by Karl Fischer automatic water titration using a Metrohm 684F Coulometer (Metrohm, Switzerland).

Solvent	Water content (% w/w) as received
methanol	0.13
ethanol	0.05
propanol	0.14
acetonitrile	0.013
acetone	0.08

20 Measuring the bioactivity of coprecipitant-enzyme preparations in various organic solvents

It is well known that serine proteases such as subtilisin Carlsberg, or  $\alpha$ -chymotrypsin exhibit catalytic activity when suspended in organic solvents. This type of system can therefore be used as a convenient measure of how the bioactivity of a protein is affected by the dehydration process. By assaying, under identical conditions, a range of enzyme-coprecipitant precipitates isolated from different solvents it was possible to determine what

solvent and coprecipitant resulted in the least protein denaturation. In addition the results could be compared to those obtained with freeze dried enzyme powders. The enzyme-coprecipitant suspensions prepared as described above were rinsed once with the assay solvent to remove residual precipitation solvent then assayed as described below. The results of the experiments are shown in Tables 2 and 3.

The assays of catalytic activity were carried out in two different solvents, ( $\text{CH}_3\text{CN}$  and *n*-hexane), containing a controlled amount of water. Substrates were; *N*-acetyl-L-phenylalanine ethyl ester (10 mM) and 1-propanol (1 M). With  $\text{CH}_3\text{CN}$  as the reaction solvent *N*-acetyl-L-tyrosine ethyl ester (10 mM) was the chosen substrate and 1 M 1-propanol as before. Enzyme concentration was 1 mg/ml. Typically, the reaction vial contained 2 ml of solvent in a 4 ml screw-cap vial with teflon liner. The reaction vials were shaken for the duration of the experiment on an orbital shaker at approximately 250 rpm. Periodically 50  $\mu\text{l}$  of the solvent mix was removed and diluted into the appropriate solvent (450  $\mu\text{l}$ ). These vials were then stored at -4°C for gas chromatographic (G.C.) analysis at a later date.

Table 2. Catalytic activity of subtilisin Carlsberg preparations in dry *n*-hexane. The precipitations were carried out as in section 2.0 but using subtilisin dissolved in water with no buffer is present.

	coprecipitant	precipitating solvent	relative enzymic activity	Notes
5	none	none	1	freeze-dried powder
	K <sub>2</sub> SO <sub>4</sub>	acetonitrile	31.6	salt at saturation
	K <sub>2</sub> SO <sub>4</sub>	acetone	11.6	salt at saturation
	K <sub>2</sub> SO <sub>4</sub>	methanol	7.5	salt at saturation
	K <sub>2</sub> SO <sub>4</sub>	ethanol	18.6	salt at saturation
	K <sub>2</sub> SO <sub>4</sub>	ethanol	7.1	saturation/5
	K <sub>2</sub> SO <sub>4</sub>	acetonitrile	1.4	saturation/5
	KCl	acetone	10	salt at saturation
	KCl	acetonitrile	1.7	salt at saturation
	KCl	ethanol	5.58	salt at saturation
10	KCl	methanol		salt at saturation
	KCl	ethanol	7.3	saturation/3.8
	KCl	acetone	4.1	saturation/3.8
15				

From Table 2, it can be seen that generally, using K<sub>2</sub>SO<sub>4</sub> as a coprecipitant results in higher catalytic activity in *n*-hexane, than that found using KCl. When K<sub>2</sub>SO<sub>4</sub> was used at a concentration 5x lower than saturation reduced activity 20 was observed. Additionally, as mentioned previously KCl-enzyme (aq) when precipitated into acetonitrile (CH<sub>3</sub>CN) forms a two-phase mix. In nearly all cases the coprecipitant-enzyme precipitate showed superior bioactivity than lyophilised powder.

25

**Table 3.** Catalytic activity of preparations of subtilisin Carlsberg and chymotrypsin in acetonitrile containing 0.5 % water. The enzymes were precipitated with buffer present as described in Example 1.

30

	coprecipitant	precipitating solvent, wash solvents	relative rate	Notes*
	none	none	<0.01	sub, chy, lyophilised
	K <sub>2</sub> SO <sub>4</sub>	PrOH, x1PrOH x1 AcN	4.2	sub, K <sub>2</sub> SO <sub>4</sub> , sat
	KCl	PrOH, x1PrOH x1 AcN	8.6	sub, KCl sat
5	KCl	PrOH, x1PrOH x1 AcN	5.6	sub, KCl sat/3.8
	K <sub>2</sub> SO <sub>4</sub>	PrOH, x1PrOH x1 AcN	0.8	chy, K <sub>2</sub> SO <sub>4</sub> , sat
	KCl	PrOH, x1PrOH x1 AcN	0	chy, KCl sat
	KCl	PrOH, x1PrOH x1 AcN	1.3	chy, KCl sat/3.8
	K <sub>2</sub> SO <sub>4</sub>	AcN, x1 AcN	2.1	sub, K <sub>2</sub> SO <sub>4</sub> , sat
10	KCl	AcN, x1 AcN	1.3	sub, KCl sat
	KCl	AcN, x1 AcN	<0.4	sub, KCl sat/3.8
	K <sub>2</sub> SO <sub>4</sub>	AcN, x1 AcN	1.76	chy, K <sub>2</sub> SO <sub>4</sub> , sat
	KCl	AcN, x1 AcN	<0.4	chy, KCl sat
	KCl	AcN, x1 AcN	<0.4	chy, KCl sat/3.8

15 a) chy=chymotrypsin, sub=subtilisin

It can be seen from Table 3 that the coprecipitant-enzyme precipitates are much more active in AcN than lyophilised powders indicating much better retention of the 20 bioactive conformation.

Example 3 - Redissolution of K<sub>2</sub>SO<sub>4</sub>-subtilisin Carlsberg and activity in aqueous solution

Precipitated K<sub>2</sub>SO<sub>4</sub>-subtilisin could be fully and rapidly 25 redissolved in buffer indicating no irreversible denaturation had occurred during dehydration. The activity of subtilisin Carlsberg in aqueous solution was assayed using the following procedure: Assays were carried out using p-nitrophenyl acetate (97%, Aldrich, Poole, U.K.). 30 which releases the chromophoric nitrophenol when

hydrolysed. The reaction rate was monitored by U-V spectrophotometry, detection wavelength ( $\lambda$ ) = 400 nm. A 1 ml quartz cell, contained 200  $\mu$ l of a 3 mM solution of  $\rho$ -nitrophenyl acetate (97%), Aldrich, U.K.); 800  $\mu$ l of tris buffer, pH 7.8 and an aliquot (20  $\mu$ l) of the  $K_2SO_4$ -subtilisin, re-dissolved into buffer solution (1 mg/ml).

$K_2SO_4$ -subtilisin precipitate left suspended in propanol for 72 hrs was found to have retained 100% activity when re-dissolved back into aqueous. Similarly upon air drying, 10 for two days  $K_2SO_4$ -subtilisin dissolved back into water immediately and was found to be 100% active. A qualitative test of activity with  $\rho$ -nitrophenyl acetate also showed that after 3 weeks of storage over  $P_2O_5$ , (room temp) the  $K_2SO_4$ -subtilisin could be easily redissolved in buffer 15 solution, pH 7.8, and remained catalytically active.

Example 4 - Active site titration of precipitated enzyme in propanol

Samples of c.a. 2 mg subtilisin Carlsberg and c.a. 18 20 mg potassium sulphate dissolved in 200  $\mu$ l 2.5mM Tris buffer, pH 7.8, were coprecipitated into 3 ml propanol containing 1% water using the method described in Example 1. On settling of the particles the majority of solvent was decanted off and the samples were rinsed once with 3 ml 25 of the same solvent. Half the samples were then incubated with a 10 mM solution of the active site titrant phenylmethane sulfonyl fluoride (PMSF) in 3 ml propanol for 1 hour. Most of the titrant mixture was decanted from the

incubated samples and they were rinsed three times with 3 ml aliquots of pure propanol. The catalytic activity of the PMSF treated and non-treated samples were measured in aqueous solution using the standard assay described in 5 Example 3. The results were then compared to those of non-precipitated subtilisin Carlsberg. The assays showed that the normal precipitated enzyme retained >95% activity while that treated with PMSF exhibited <10% of the initial activity. Control experiments showed that the rinsing 10 procedure efficiently removes excess PMSF and no significant titration takes place during the dissolution of the precipitate back into water. This suggests that the loss in catalytic activity therefore arises from titration of the enzyme active sites by PMSF while the protein is 15 dehydrated and suspended in the solvent. The results provide evidence that the >90% of the subtilisin molecules in the precipitate retain a biologically active conformation following the dehydration and precipitation process.

20

Example 5 - Transmission electron microscopy

Aliquots of a standard protein-coprecipitant particles of subtilisin Carlsberg/K<sub>2</sub>SO<sub>4</sub> suspended in propanol were dropped onto carbon coated electron microscope grids. The 25 samples were air dried and then examined using a Jeol JEM 1200EX transmission electron microscope (Jeol Tokyo, Japan).

Figures 1 and 2 show typical images obtained. It can be seen that the protein-coprecipitant forms regular shaped crystals. From the scale bars (500nm and 200nm respectively) the protein-coprecipitant particles are 5 observed to have dimensions generally less than 2 microns. In the higher magnification image a thin surface coating can be observed on the crystals. It is believed that this layer consists of layers of the protein which is excluded from the crystal lattice during the crystallisation 10 process. In the absence of any protein, similar shaped but larger crystals are obtained via the precipitation procedure.

1/2

BEST AVAILABLE COPY



FIGURE 1

THIS PAGE BLANK (USPTO)

2/2

BEST AVAILABLE COPY

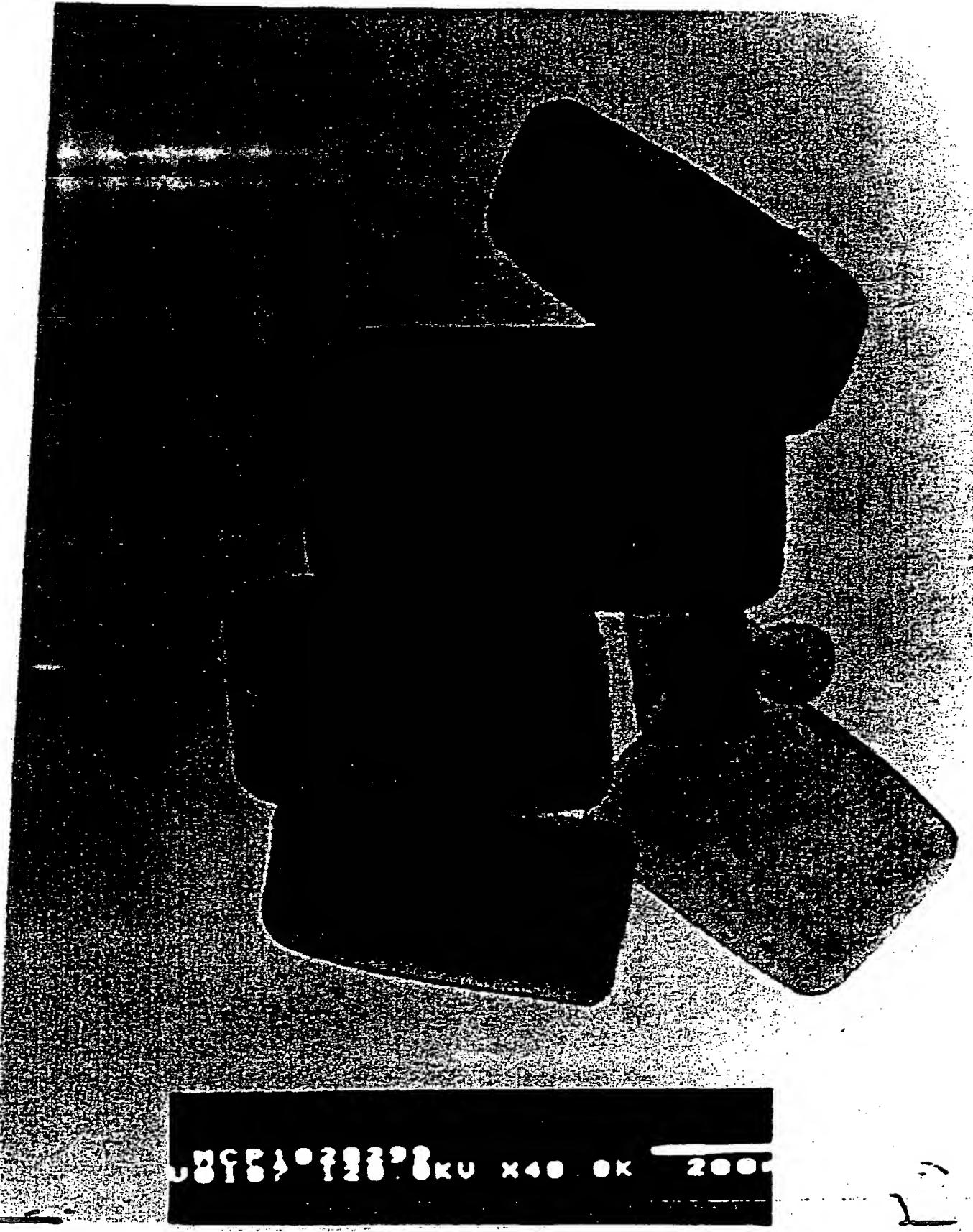


FIGURE 2

THIS PAGE BLANK (USPTO)